



Antipasti

Insalata verde 9

a variety of lettuces & greens with champagne vinaigrette

Panzanella al balsamico 10

house made bread, cherry tomatoes, cucumbers, squash, capers, celery & shallots with aceto balsamico di Modena

Insalata di pollo 12

pulled Jidori chicken breast, steamed potatoes, celery & marinated onions with truffle vinaigrette

Vitello tonnato 13

traditional slow-cooked veal with tuna sauce & celery sprouts

Porchetta 12

milky brioche bun with house porchetta, pecorino romano sauce, soffritto & dandelion greens

Gnocco 12

fried sandwich with prosciutto de Parma, stracchino cheese & arugula

Spaghetto al pomodoro 11

tomato sauce, basil & lemon

Linguine ai frutti de mare 15

mixed seafood, langoustine reduction & aromatic bread crumbs. Choose red or white sauce

Fusilli alle verdure 13

Kamut pasta with mixed vegetables & broccoli rabe pesto

LUNCH

Pizza

Margherita 12

tomato sauce, imported buffalo mozzarella, parmigiano reggiano & basil
diavola (add spicy salami) +3

Marinara 10

tomato sauce, anchovies, capers, garlic & oregano

Bianca 13

local mozzarella, parmigiano reggiano, gorgonzola & goat cheese
add prosciutto di Parma +3

Salsiccia 13

local mozzarella, parmigiano reggiano, hand crafted sausage & broccoli rabe

Fritta 13

deep-fried pizza stuffed with local mozzarella, imported buffalo ricotta, parmigiano reggiano & ham

Giornaliera 13

daily special

Primi

Tagliatelle alla Bolognese 14

traditional meat sauce

Tortellini al parmigiano 14

veal & pork stuffed pasta with parmigiano reggiano fondue

La zuppa 10

seasonal soup, changes daily

Secondi

Cotoletta di pollo 16

breaded and fried Jidori chicken breast with french fries

Pesce del giorno all'acqua pazza 19

today's fish with pea shoots & cherry tomatoes in white wine, garlic & basil broth

Bistecca alla piastra 17

seared hanger steak with roasted vegetables

Dolci

Tiramisu 9

Meyer lemon and limoncello classic tiramisu

Zeppole 9

polenta zeppole with two dipping sauces, chocolate & wild berry

Wine

Sparkling

NV Cannella Prosecco Brut

G B
10 40

2011 Bortolomiol Filandra Rose

12 45

White

House White, 2012 Pinot Grigio, Campagnola, Veneto

9 39

2011 Sauvignon Blanc, Bortoluzzi, Friuli

11 42

2011 Roero Arneis, Giovanni Almondo, Piemonte

12 45

2011 D'Abruzzo, Farnese, Abruzzo

10 40

2011 Garganega, Soave Classico, Pieropan, Veneto

12 41

2010 Verdicchio Castello di Jesi, Bucci, Marche

39

2011 Pinot Grigio, Jermann, Friuli

51

2011 Pinot Bianco, Venica e Venica, Friuli

46

2011 Fiano di Avellino, Pietracupra, Campania

51

2010 Sylvaner, Abbazia di Novacella, Alto-Adige

48

Rose

2011 Garda Classico, Rosamara Chiaretto, Lombardia

12 45

Red

House Red, 2011 Sangiovese, Farnese, Abruzzo

G B
9 39

2010 Valpolicella Classico, Speri, Veneto

11 41
13 45

2011 Barbera D'Alba, Renato Ratti, Piemonte

2011 Anglianico, Villa Matilde, Campania

10 40

2008 Nebbolio, Rainoldi, "Sassella" Valtellina, Lombardia

14 51

2010 Pinot Nero, Jermann, "Red Angel", Friuli

16 53

2007 San Giovese/Cabernet, Terrabianca, "Campaccio", Toscano

60

2010 Nero D'Avola, Gulf, "Nerojbleo", Sicily

42

2010 Marzemino, Castaripa La Mazane, Lombardia

46

2008 Amarone di Valpolicella, Campagnola, Veneto

64

Dessert

Marcarini Moscato D'Asti

10 40

Recioto di Soave, Pieropan

19 70

Beer & Cider

Peroni Draft 6.5

Affligem Blonde 6.5

Blue Moon 6.5

Moretti 6.5

Moretti La Rossa 6.5

Pilsner Urquel 6.5

Delerium Tremens 11

Crispin Cider 6.5

The State of California wants you to know that eating undercooked fish or meat can make you sick. Please let your server know if you have dietary restrictions or food allergies and we will do our best to accommodate you.

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